

## **The National Hygiene Partnership**

### **Management Training**

#### Course Details:

This training course is run throughout the country. It is designed for personnel with a responsibility for the management of food operations in the food sector. Participants will be trained both in the principles and in the effective management of food hygiene.

It is a 4 day programme and is given by licensed trainers: who are licensed and approved by the Partnership. The module is divided into 7 modules. Each module is subdivided into two sessions. All participants are required to take a written two hour examination. Successful candidates will be awarded a pass, credit or distinction, and will be presented with a certificate.

The trainers are regularly monitored, audited and accessed by the National Hygiene Partnership. The Course meets the requirements of the FSAI level 3 guidelines in food safety skills for management. [www.fsai.ie](http://www.fsai.ie)

The participants will gain the knowledge and skills necessary to formulate and implement a comprehensive Hygiene Management System, and to organise an ongoing programme for their staff.

Completion of The Management of Food Hygiene Course would benefit managers in the Hospitality Industry, Food Production Units, the Retail Sector, Executives and Head Chefs, Training Officers and Lecturers in Tourism and Food Production, Catering Managers and Supervisors.

This certified programme has been developed by The National Hygiene Partnership. It forms an integral part of a national drive to improve food safety standards within the food sector. The Course is designed to enable the food sector to conform to new legislation, the various E.U. directives and the Irish Standard IS 340-2007